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S U S H I

S P A R K L I N G S

KAI PROSECCO	1 dl 12.-	7.5 dl 70.-
SPARKLING TEA (0%)	1 dl 9.50	
MOËT & CHANDON IMPÉRIAL BRUT	1 dl 19.-	7.5 dl 120.-
RUINART ROSÉ CHAMPAGNE		7.5 dl 185.-
RUINART BLANC DE BLANCS BRUT		7.5 dl 185.-
DOM PÉRIGNON BRUT		7.5 dl 340.-

S P A R K L I N G D R I N K S

CHANDON GARDEN SPRITZ	14.-
YUZU-GINGER SPRITZ	15.-
<i>Mikks Ginger. Yuzu Juice. Kai Prosecco. Mint.</i>	
PASSION SPRITZ	15.-
<i>Mikks Passion. Kai Prosecco. Orange Slice.</i>	
PROSECCO UMESHU	14.-
<i>Umeshu. Kai Prosecco.</i>	
UMESHU SPRITZER	12.-
<i>Umeshu. Citro. Lemon Slice.</i>	

C O C K T A I L S

GIN BASIL SHISO SMASH	20.-
<i>Gin. Mikks Basil. Shiso.</i>	
GARDENER BERRY	18.-
<i>The Gardener Gin. Purple Berry. Yuzu Juice. Okra.</i>	
JAPANESE WHISKY SOUR	20.-
<i>Suntory Whisky. Mikks Sour. Yuzu. Angostura. Shiso. Kumquats.</i>	
TOKYO MULE	18.-
<i>Shochu. Ginger Beer. Yuzu. Ginger Slices. Mint.</i>	
PINK PANTHER	18.-
<i>Yuzu. Sake. Raspberry.</i>	

JAPANESE NEGRONI 22.-
Shochu. Campari. Vermouth.

GEISHA 18.-
Red Wine. Lime. Raspberry.

*You haven't found your favourite cocktail?
Feel free to ask our bartender for further recommendations.*

M O C K T A I L S

PASSION 12.-
Mikks Passion Flower. Soda. Orange Slice.

GINGER 12.-
Mikks Ginger. Soda. Mint.

YUZURELLA 14.-
Mikks Yuzu. Ginger Ale. Kumquats.

M I N E R A L

RED OKRA WATER 3.3 dl 6.-
Okra Flower. Mint. Without Sugar.

MINERAL 4 dl 6.50
mit / ohne.

SINALCO. COLA / ZERO 3.3 dl 5.50

SAMUELS SCHORLE 3.3 dl 5.50
Apple.

ORGANICS BY REDBULL 2.5 dl 6.-
*Purple Berry / Ginger Beer / Ginger Ale /
Tonic Water.*

B E E R

KAI LAGER	3.3 dl	8.-
KAI YUZU AMBER	3.3 dl	8.-
KAI BIRU <i>alcohol-free.</i>	3.3 dl	6.-

T E A

GENMAICHA	9.50
<i>Fine malty roast note - sprinkled with popcorn & roasted rice.</i>	
GINGER	7.-
<i>Fresh.</i>	
JASMIN	7.-
CHERRY BLOSSOM	9.50
<i>Japanese cherry blossom tea - fine Sencha green tea leaf with fruity wild cherry flavour.</i>	
KUKICHA. BIO	9.50
<i>For evening delight - with little teein.</i>	
PEPPERMINT	7.-
<i>Fresh.</i>	
SENCHA	7.-
<i>Green.</i>	

C O F F E E

COFFEE	5.50
ESPRESSO	5.50
DOUBLE ESPRESSO	7.-
CAPPUCCINO	6.-



W H I T E W I N E

- STADT ZÜRICH RIESLING-SYLVANER** 1 dl 8.50 7.5 dl 59.-
Bürgli-Enge. Winery Landolt 2020.
Grapes: Riesling-Sylvaner (Müller-Thurgau).
Switzerland. Bright, clear yellow with greenish reflections. Fine fruit aromas with stimulating citrus notes. Powerful and rich on the palate. Perfect acid balance.
- LUGANA GARDA** 1 dl 9.- 7.5 dl 63.-
DOC Monte del Frà 2015.
Grape: Trebbiano di Lugana - Veneto. Italy.
- SAUVIGNON BLANC** 1 dl 8.- 7.5 dl 56.-
Winery Wohlmut 2020. Grapes: Sauvignon Blanc. South Styria. Austria. Light greenish yellow. In the nosé a fine hint of apricot, some delicate honey. On the palate, ripe, yellow and red fruits. Strong aftertaste.
- CANALLAS BLANCO D.O.** 1 dl 7.50 7.5 dl 52.50
Bodegas Arraez 2020.
Grape: Moscatel. Mersequera. Alicante. Spain.
Straw yellow colour. Subtle aroma that does not stop being complex. Fresh notes of white fruits with hints of lemons. The taste is soft, refreshing and with a long lasting aftertaste.
- RIESLING FELS TERRASSEN TRITTENHEIMER APOTHEKE FEINHERB** 1 dl 11.- 7.5 dl 70.-
Winery Loersch 2020.
White wine, Germany, Mosel.
Riesling, steel tank fermentation, vegan.
- GAVI DOCG** 1 dl 9.50 7.5 dl 65.-
Borgogno Serio 2021.
White wine, Italy, Piedmont.
Cortese, steel tank fermentation, vegan.
- APATEI DO** 1 dl 6.50 7.5 dl 45.-
Txakoli Bodega Katxiña 2022.
White wine, Spain, Txakoli.
Hondarrabi Zuri, steel tank fermentation, vegan.
- GRÜNER VELTLINER SMARAGD** 7.5 dl 95.-
Liebenberg Weingut Josef Jamek 2021.
White wine, Austria, Wachau.
Green Veltliner, steel tank fermentation, Rarity, vegan.
- CHABLIS 1ER CRU MONTMAINS AOC** 7.5 dl 90.-
Domaine des Malandes 2021
White wine, France, Burgundy
Chardonnay, barrique and steel tank ageing, vegan.

ROSÉ WINE

MIRAVAL ROSÉ

1 dl 8.50

7.5 dl 59.-

A.O.P Côtes de Provence 2021

Grapes: Cinsault. Grenache. Syrah. Rolle.

Lustrous, luminous, clear, pale pink colour,

typical of Provence. On the palate, a wonder-

fully aromatic bouquet of fresh fruit, redcurrant,

freshly cut roses and the aromas of finger lime zest.

RED WINE

RIPASSO VALPOLICELLA

1 dl 9.50

7.5 dl 63.-

Classico DOX Monte del Frà 2018.

Grapes: Corvina Veronese, Rondinella - Veneto.

Italy. Deep ruby red. On the nose aromas

of brandy cherries, sour cherries, plums

and liquorice. Spice of pepper and cinnamon,

as well as fresh undergrowth. Extremely

elegant, velvety and harmonious, at the same

time powerful with a lot of depth.

LOS ARRAEZ LAGARES D.O. VALENCIA

1 dl 9.50

7.5 dl 63.-

Bodegas Arraez 2018.

Grapes: Monastrell. Cabernet Sauvignon. Spain.

Intense ruby red. On the nose with aromas

of ripe black berries. Full and strong on the

palate, at the same time very refreshing and

balanced. A fruity and long finish with a touch

of roasted aromas.

PANNOBILE

7.5 dl 75.-

Winery Pittnauer 2017.

Red Winde, Austria, Burgenland

Blaufränkisch, Zweigelt, St. Laurent,

barrique ageing, vegan, organic wine.

GEVREY-CHAMBERTIN AOC

7.5 dl 105.-

Doudet-Naudin 2018.

Red wine, France, Burgundy.

Pinot Noir, barrique ageing.

ARNIONE ROSSO BOLGHERI DOC

7.5 dl 130.-

Campo alla Sughera 2017

Red wine, Italy, Tuscany

Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot,

Barrique ageing, vegan.

VALDUERO 6 AÑOS RESERVA PREMIUM D.O.

7.5 dl 150.-

Ribera del Duero 2014.

Red wine, Spain, Ribera del Duero.

Tinto Fino (Tempranillo), barrique ageing, vegan.

JAPANESE LIQUEUR

KABOSU NO SUSUME	4 cl	8.-
<i>Light and tasty, ideal as an aperitif drink, fresh and bitter-sour.</i>		
AKA SHISO RED SHISO LIQUEUR	4 cl	12.-
<i>Light and tasty, ideal as an aperitif drink, sweet-fruity, minty-fresh.</i>		
OHAKO UMESHU (PFLAUMENWEIN)	1 dl 17.-	7.2 dl 105.-
<i>Based on sesame Shochu, strong, sweet and spicy with nice acidity.</i>		
UMESHU (PLUM WINE)	1dl 8.-	7.2 dl 52.-
<i>Sweet. Fruity.</i>		

JAPANESE WHISKY

AKASHI BLENDED	4 cl 40%	12.-
<i>Sherry & Vanilla</i> <i>This blend from the Japanese White Oak Distillery consists of 30% malt whisky and 70% grain whisky.</i>		
PURE MALT TAKETSURU	4 cl 43%	13.-
<i>White peach & sweet almond.</i>		
NIKKA FROM THE BARREL	4 cl 40%	15.-
<i>Fresh. Spring-like. Fruity.</i>		
NIKKA COFFEE MALT	4 cl 45%	14.-
<i>Taste of sweet clementines with spicy coffee notes.</i>		
SUNTORY TOKI	4 cl 43%	12.-
<i>Sweet and spicy finish with vanilla, oak, white pepper and ginger.</i>		

SAKE

KIKU MASAMUNE TARU SAKE	1 dl 12.-	7.2 dl 75.-
<i>Round, harmonious all-rounder, spicy-fresh and slightly resinous.</i>		
INATAHIME RYOKAN JUNMAI	1 dl 12.-	7.2 dl 80.-
<i>Round and full of flavour, dry-salty with lots of Umami.</i>		

DAIGINJÔ HIYASHIBORI MINI

Strong, fruity, fresh and spicy, suitable as an all-rounder with all dishes (sushi/sashimi/tempura/meat dishes).

3 dl 39.-

DAIGINJÔ HIYASHIBORI

Strong, fruity, fresh and spicy, suitable as an all-rounder with all dishes (sushi/sashimi/tempura/meat dishes).

1 dl 17.-

3 dl 105.-

INATAHIME JUNMAI DAIGINJO

Medium-bodied, fruity and extremely complex with a velvety finish.

7.2 dl 140.-

SHIRAYUKI EDO GENROKU

Fermented and matured in a cedar barrel. Strong, complex, salty-sweet. Ideal with dessert or as an after-dinner digestif.

1 dl 19.-

7.2 dl 110.-

All prices in CHF and incl. 7.7% VAT.

Subject to change without notice.



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